

"TANDOORI BREADS"

- 45. **NAAN** \$2.50
Plain flour bread from Tandoor. Melting moments!
- 46. **GARLIC NAAN** \$3.50
Plain naan baked with garlic.
- 47. **TURBO NAAN** \$3.50
Plain flour bread baked with fresh chilli flakes.
- 48. **PUDINA PARATHA** \$3.50
Flaky wholemeal bread, baked in the Tandoor with a dash of mint.
- 49. **MASALA KULCHA** \$4.00
Plain flour bread filled with potatoes, onions, green peas, cheese, coriander and baked in the Tandoor.
- 50. **KASHMIRI NAAN** \$4.00
Plain flour bread filled with spiced dry fruits and nuts.
- 51. **KEEMA NAAN** \$4.00
Naan filled with spicy lamb mince and coriander baked in the Tandoor. (good for a start too!)
- 52. **ALOO PARATHA** \$4.00
Wholemeal bread stuffed with mildly spiced potatoes.
- 53. **ROTI** \$2.00
Flat wholemeal bread baked in Tandoor.

"RICE"

- 54. **SAFFRON RICE** \$4.00
Basmati rice with cumin and spices with a dash of saffron.
- 55. **KASHMIRI RICE** \$6.00
Basmati rice mixed with fresh fruits and nuts.
- 56. **PEA RICE** \$5.00
Fresh, green peas tossed in butter with cumin and mixed with basmati rice.
- 57. **VEGETABLE RICE** \$8.00
Our special vegetable rice
- 58. **BIRYANI - Choice of:** Beef, Chicken, Lamb \$12.00
Prawns \$14.00
Choice of meat cooked with basmati rice, nuts & spices.
- 59. **COCONUT RICE** \$6.00

"ACCOMPANIMENTS"

- 60. **RAITA** \$3.50
Churned homemade yoghurt with grated cucumber and garnished with ground cummin.
- 61. **ACHAR CHUTNEY (Each)** \$2.00
Mango, Chilli, Mint, Tamarind or Hot mixed pickles
- 62. **PAPADUMS** \$1.00
Crisp thin lentil crackers (4 pieces).
- 63. **SPICY SALAD** \$4.50
Indian salad with chopped cucumbers, onions and tomatoes with Indian spices.

"DESSERTS"

- 64. **GULAB JAMUN** \$5.00
Full cream milk dumplings, lightly fried and soaked in rose water sugar syrup, garnished with pistachio and coconut.
- 65. **KULFI (Traditional or Mango)** \$5.00
Indian version of ice cream prepared with milk and nuts blended with cream & garnished with rose syrup and pistachio.
- 66. **ASSORTED ICE CREAM** \$5.00
Variety of ice creams from Phoolwari's Treasure.
- 67. **DEATH BY CHOCOLATE** \$5.00
Dark chocolate cake coated with hot chocolate sauce, garnished with nuts.

"BEVERAGES"

- 68. **LASSI** \$4.00
Churned yoghurt drink
Sweet / Salted \$4.00
Rose / Mango \$4.00
- 69. **Coke / Diet Coke / Fanta / Lemonade / Lift** \$4.50
Bottles 1.25 Litre

FAMILY PACK FOR TWO

- 2 pieces Chicken Tikka
- 2 pieces Samosa
- MAIN COURSE**
- Choice of any 2 Curries (veg or non veg)
- 1 serve Rice
- 1 serve Raita
- Papadams & Chutney
- 2 Naan

All for only
44.00

Seafood & any alterations to value packs will be charged accordingly

FAMILY PACK FOR FOUR

- 4 pieces Tandoori Chicken
- 4 pieces Spinach Pakora
- MAIN COURSE**
- 1 Butter Chicken
- 1 Vegetable Korma
- 1 Rogan Josh
- 2 Naan
- 1 Raita
- 2 Rice
- Papadams & Chutney
- 1 X 1.25 litre Soft Drink

All for only
\$58.00

Seafood & any alterations to value packs will be charged accordingly

*All prices are GST inclusive.
Prices subject to change without notice.*



Phoolwari

TANDOORI INDIAN RESTAURANT

Authentic Northern Indian & Tandoori Cuisine

LUNCH: MONDAY TO FRIDAY 12pm - 2.30pm

DINNER: 7 NIGHTS A WEEK 5pm - 10.30pm

HOME DELIVERY AVAILABLE (\$3.50 CHARGE APPLIES)

☎ 9876 9111 / 9879 8229

New Location: 7 Murray Place, Ringwood 3134

www.phoolwari.com.au

Licensed & B.Y.O.

"ENTREE"

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| 1. SAMOSA | \$5.00 |
| <i>Home made pastry, filled with spiced potatoes and green peas - 2 pieces.</i> | |
| 2. SABZI PAKORA | \$5.00 |
| <i>Florets of cauliflower and spinach dipped in chickpea batter and fried.</i> | |
| 3. ONION BHAJI | \$5.00 |
| <i>Onion fritters battered and deep fried.</i> | |
| 4. BATADA WADA | \$5.00 |
| <i>Delicately spiced mashed potatoes, dipped in batter and fried.</i> | |
| 5. TANDOORI MUSHROOM (| \$9.50 |
| <i>Mushrooms marinated in thick yoghurt and spices. Cooked in the Tandoor</i> | |
| 6. PUMPKIN SOUP | \$6.00 |
| <i>Delicately flavoured lentil soup tempered with cumin and garlic.</i> | |

"CLAY OVEN SPECIALITIES"

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| 7. CHICKEN TIKKA | \$12.00 |
| <i>Morsels of boneless chicken, marinated in yoghurt and exotic spices cooked to perfection in the Tandoori oven.</i> | |
| 8. SHEEK KEBAB | \$12.00 |
| <i>Minced lamb with ginger, garlic, fresh coriander and freshly ground spices, rolled on a skewer and cooked in Tandoor.</i> | |
| 9. GARLIC CHICKEN | \$12.00 |
| <i>Morsels of boneless chicken marinated in yoghurt, exotic spices & garlic cooked to perfection in the Tandoori oven.</i> | |
| 10. LAMB CHOPS | \$15.00 |
| <i>Succulent lean lamb cutlets marinated in spices and selected herbs, cooked to perfection in the clay oven.</i> | |
| 11. TANDOORI FISH | \$15.00 |
| <i>Morsels of fish, lightly seasoned and marinated in Chefs own recipe and cooked in the tandoor.</i> | |
| 12. TANDOORI CHICKEN | Half \$9.50
Full \$17.00 |
| <i>Spring chicken marinated in yoghurt, selected herbs and spices then cooked in the clay oven. (Speciality of the house)</i> | |
| 13. TANDOORI SIZZLER | \$20.00 |
| <i>An assortment of exotic meats from the Tandoor, served on a sizzler. (A culinary delight)</i> | |

Chilli Rating



MILD



MEDIUM



HOT

"CLASSIC CURRIES"

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| 14. KORMA | \$15.00
\$18.00 |
| Choice of: Lamb, Beef, Chicken, Pork Fish | |
| <i>For mild taste buds. Cooked with coconut, cream and cashew nut sauce.</i> | |
| 15. SAAG | \$15.00
\$18.00 |
| Choice of: Lamb, Beef, Chicken, Pork Fish | |
| <i>Succulent pieces of meat cooked with fresh spinach, herbs and spices. Delicious yet mild.</i> | |
| 16. BHUNA (| \$15.00
\$18.00 |
| Choice of: Lamb, Beef, Chicken, Pork Fish | |
| <i>Tender meat tossed with onion and capsicum and finished with Chefs own style. 'It's a treat'.</i> | |
| 17. MADRAS | \$15.00
\$18.00 |
| Choice of: Lamb, Beef, Chicken, Pork Fish | |
| <i>A combination of hot spices and coconut.</i> | |
| 18. VINDALOO (((| \$15.00
\$18.00 |
| Choice of: Lamb, Beef, Chicken, Pork Fish | |
| <i>A delicious Goan speciality seasoned with spices & vinegar.</i> | |
| 19. CHILLI (((| \$15.00
\$18.00 |
| Choice of: Lamb, Beef, Chicken, Pork Fish | |
| <i>A delicious speciality seasoned with spices & freshly ground chillies and garnished with fresh coriander.</i> | |

"HOUSE CURRIES"

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| 20. CHICKEN BUTTER CREAM | \$15.00 |
| <i>All time favourite and popular dish - Boneless pieces of chicken, cooked in the tandoor and simmered in a rich tomato based sauce and finished with butter and cream</i> | |
| 21. CHICKEN TIKKA MASALA (| \$15.00 |
| <i>Boneless chicken cooked in the tandoor and then tossed with onions, capsicum and tomatoes.</i> | |
| 22. CHICKEN JALFREZI | \$15.00 |
| <i>A chicken meal with a difference - Boneless chicken cooked with capsicum, tomatoes and onions.</i> | |
| 23. CHICKEN PHOOLWARI | \$15.00 |
| <i>Chefs own recipe for chicken curry, "really special"</i> | |
| 24. ROGAN JOSH (| \$15.00 |
| <i>Authentic lamb curry, from the foothills of Kashmir.</i> | |
| 25. LAMB LAZEEZ | \$15.00 |
| <i>Deliciously mild lamb cooked in yoghurt based gravy and finished with cashew nuts and almonds.</i> | |
| 26. LAMB PASANDA | \$15.00 |
| <i>Fillets of spring lamb, marinated with cashew nuts and cream, cooked in Tandoor and then blended in a mild cashew nut sauce.</i> | |
| 27. BEEF - DO - PIAZA (| \$15.00 |
| <i>Literally means "two onions". Yes, beef cooked in curry sauce with "lotsa" onions, Yum!</i> | |
| 28. BEEF HAZARVI (((| \$15.00 |
| <i>Minced beef balls, mixed with freshly ground spices & filled with cashews, then blended with the Chefs own sauce. "Spicy".</i> | |
| 29. GOAT CURRY | \$16.00 |
| <i>An authentic taste of India. Chefs own sauce. "Spicy".</i> | |

"SEAFOOD DELIGHTS"

(From the Chef's curry pot)

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| 30. PRAWN MASALA | \$28.00 |
| <i>King prawns tossed with onions & capsicum, cooked with freshly ground spices.</i> | |
| 31. SEAFOOD VINDALOO (((| \$28.00 |
| (Choice of Fish or Prawns) | |
| <i>A delicious Goan speciality, seasoned with spices & vinegar.</i> | |
| 32. FISH CURRY | \$18.00 |
| <i>Boneless pieces of fish prepared with coconut cream and spices and cooked on a slow fire.</i> | |

"FOR THE VEGETARIAN"

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| 33. CHILLI PANEER (((| \$14.00 |
| <i>Home made cottage cheese cooked with spices and freshly ground chillies and garnished with coriander</i> | |
| 34. PANEER MAKHANI | \$14.00 |
| <i>Homemade cottage cheese simmered in a rich tomato base sauce and finished with a hint of butter & cream</i> | |
| 35. PALAK PANEER | \$14.00 |
| <i>Vegetarian's delight - Golden fried homemade cottage cheese in a smooth saffron flavoured spinach puree, delicately finished with fresh herbs.</i> | |
| 36. MUTTER PANEER | \$14.00 |
| <i>Homemade cottage cheese and green peas simmered in saffron flavoured curry sauce and finished with coriander.</i> | |
| 37. KOFTA CURRY | \$14.00 |
| <i>Potato and cheese balls, mixed with dried fruits and nuts & simmered in light almond flavoured sauce</i> | |
| 38. VEGETABLE KORMA | \$14.00 |
| <i>Fresh mixed seasonal vegetables, cooked with fresh herbs and spices.</i> | |
| 39. DHAL MAKHANI | \$14.00 |
| <i>Combination of black lentils and kidney beans simmered over night with freshly ground spices and finished with cream and coriander.</i> | |
| 40. MUSHROOM MASALA | \$14.00 |
| <i>Mushrooms cooked with spices & green peas</i> | |
| 41. ALOO DUM BANARSI | \$14.00 |
| <i>Potatoes with freshly crushed herbs and spices seasoned with tomatoes and coriander.</i> | |
| 42. PUMPKIN MASALA | \$14.00 |
| <i>Diced butternut pumpkin, tempered with onion seeds, fennel, fenugreek seeds and finished with Chefs own sauce. (Simply delicious)</i> | |
| 43. ALOO GOBI | \$14.00 |
| <i>Potatoes and cauliflower, stir fried with spices & tomato.</i> | |
| 44. EGGPLANT & POTATO | \$14.00 |
| <i>Eggplant cooked in a light gravy with tomato & herbs garnished with fresh coriander.</i> | |